

ME86V-BBH

Microwave Oven

user manual

Planet
First

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SAMSUNG

safety instructions

USING THIS INSTRUCTION BOOKLET

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

IMPORTANT SAFETY INFORMATION

IMPORTANT SAFETY INSTRUCTIONS.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Before using the oven, confirm that the following instructions are followed.

- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

LEGEND FOR SYMBOLS AND ICONS

	Hazards or unsafe practices that may result in severe personal injury or death.		
WARNING			
	Hazards or unsafe practices that may result in minor personal injury or property damage.		
CAUTION			
	Warning; Fire hazard		Warning; Hot surface
	Warning; Electricity		Warning; Explosive material
	Do NOT attempt.		Follow directions explicitly.
	Do NOT disassemble.		Unplug the power plug from the wall socket.
	Do NOT touch.		Make sure the machine is grounded to prevent electric shock.
	Call the service center for help.		Note
	Important		

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY.

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

- (a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.
- (b) Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.
- (c) Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
 - (1) door (bent)
 - (2) door hinges (broken or loose)
 - (3) door seals and sealing surfaces
- (d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment.

For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

IMPORTANT SAFETY INSTRUCTIONS

Make sure that these safety precautions are obeyed at all times.

 WARNING					
	Only qualified staff should be allowed to modify or repair the microwave oven.	✓	✓	✓	✓
	Do not heat liquids and other food in sealed containers for microwave function.	✓	✓	✓	✓
	For your safety, do not use high-pressure water cleaners or steam jet cleaners.	✓	✓	✓	✓
	Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.	✓	✓	✓	✓
	This appliance must be properly grounded in accordance with local and national codes.	✓	✓	✓	✓
	Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.	✓	✓	✓	✓
	Do not pull or excessively bend or place heavy object on the power cord.	✓	✓	✓	✓
	In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	✓	✓	✓	✓
	Do not touch the power plug with wet hands.	✓	✓	✓	✓
	Do not turn the appliance off by unplugging the power plug while an operation is in progress.	✓	✓	✓	✓
	Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.	✓	✓	✓	✓
	Do not apply excessive pressure or impact to the appliance.	✓	✓	✓	✓
	Do not place the oven over a fragile object such as a sink or glass object. (Counter top model only.)	✓	✓		
	Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	✓	✓	✓	✓

4_ safety instructions

☐	Ensure that the power voltage, frequency and current are the same as those of the product specifications.	✓	✓		✓
☐	Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	✓	✓	✓	
☐	Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	✓	✓	✓	
☐	Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.	✓	✓	✓	✓
☐	Appliances are not intended to be operated by means of an external timer or separate remote-control system.	✓	✓		
☐	Do not pour or directly spray water onto the oven.	✓	✓		
☐	Do not place objects on the oven, inside or on the door of the oven.	✓	✓	✓	
☐	Do not spray volatile material such as insecticide onto the surface of the oven.	✓	✓		
☒	Children should be supervised to ensure that they do not play with the appliance. Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.	✓	✓	✓	✓
☐	The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.	✓	✓	✓	✓
☐	Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.	✓		✓	✓
☐	The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet. (Counter top model only.)	✓	✓	✓	✓
☒	WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.	✓	✓	✓	✓
☒	WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.	✓	✓	✓	✓
☒	This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.	✓	✓	✓	✓

☐	WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.	✓	✓	✓	✓
☐	WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.	✓	✓	✓	✓
☐	WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.	✓	✓	✓	
☐	WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.	✓		✓	✓
☐	WARNING: Accessible parts may become hot during use. To avoid burns young children should be kept away.	✓		✓	
☒	WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions: - Immerse the scalded area in cold water for at least 10 minutes. - Cover with a clean, dry dressing. - Do not apply any creams, oils or lotions.	✓	✓	✓	✓
☒	During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.	✓		✓	✓
☒	WARNING: The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns;			✓	
☒	The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.	✓	✓	✓	✓
☒	This oven should be positioned proper direction and height permitting easy access to cavity and control area.	✓	✓	✓	✓
☒	Before using the your oven first time, oven should be operated with the water during 10 minute and then used.	✓	✓	✓	✓
☒	This microwave oven has to be positioned so that plug is accessible. If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.	✓	✓	✓	✓

6_ safety instructions

	During cleaning conditions the surfaces may get hotter than usual and children should be kept away. (Cleaning function model only.)	✓	✓	
	Excess spillage must be removed before cleaning and utensils which state in cleaning manual can be left in the oven during cleaning. (Cleaning function model only.)	✓	✓	✓
	Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules. (Built-in model only.)	✓	✓	✓
	If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.	✓		
	WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.	✓		
	The temperature of accessible surfaces may be high when the appliance is operating.	✓		
	The door or the outer surface may get hot when the appliance is operating.	✓		

**CAUTION**

	Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags. Reason: Electric arcing or sparking may occur and may damage the oven.	✓		✓	✓
	When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;	✓		✓	
	Do not use your microwave oven to dry papers or clothes.	✓		✓	✓
	Use shorter times for smaller amounts of food to prevent overheating and burning food.	✓		✓	✓
	If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;	✓		✓	✓
	The oven should be cleaned regularly and any food deposits removed;	✓	✓		✓
	Do not immerse the power cable or power plug in water and keep the power cable away from heat.	✓	✓		

	Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts in shells, tomatoes etc.		✓	✓
	Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.	✓	✓	
	Always use oven mitts when removing a dish from the oven to avoid unintentional burns.		✓	
	Do not touch heating elements or interior oven walls until the oven has cooled down.		✓	
	Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.		✓	
	Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.		✓	
	Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.	✓		✓
	Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.	✓		✓
	Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)	✓	✓	
	Take care when connecting other electrical appliances to sockets near the oven.	✓	✓	✓

8_ safety instructions

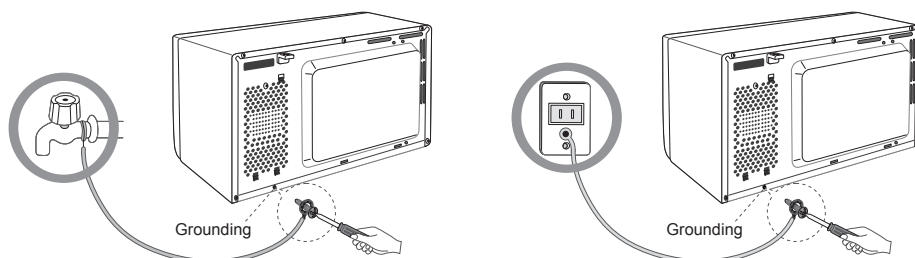
GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electrical current. This appliance is equipped with a cord that includes a grounding wire and a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING

As shown, connect the earth wire between earthing port on the rear of the product and metal water pipe or wall outlet (if the earthing port is provided).

Do not connect the earth wire to a gas pipe, phone line, or plastic water pipe.

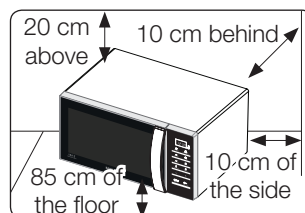


installing your microwave oven

INSTALLING THE MICROWAVE OVEN

Place the oven on a flat level surface 85 cm above the floor. The surface should be strong enough to safely bear the weight of the oven.

1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm of space behind and, on the sides of the oven and 20 cm of space above.



2. Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.



Never block the air vents as the oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.



Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

CLEANING YOUR MICROWAVE OVEN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Turntable and Roller rings

 **ALWAYS** ensure that the door seals are clean and the door closes properly.

 Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

 **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:

- Accumulate
- Prevent the door from closing correctly

 Clean the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

 The instructions for cooking ranges, hobs and ovens shall state that a steam cleaner is not to be used.

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your new microwave oven

CHECKING PARTS

Unpack your microwave oven and check to make sure that you have all the parts shown here. If any part is missing or broken, call your dealer.



microwave oven



glass tray



roller guide ring

WARRANTY AND SERVICE INFORMATION

To help us better serve you, please complete the enclosed registration card and promptly return it by mail. If the registration card is missing, you can call Samsung Hotline at the following numbers:

1-800-10-SAMSUNG (726-7864) for PLDT
1-800-3-SAMSUNG (726-7864)
1-800-8-SAMSUNG (726-7864) for Digitel
02-5805777 for Globe

or register on line at www.samsung.com.

When contacting Samsung, please provide the specific model and serial number information which is usually located on the back or bottom of the product. Please record these numbers below, along with the other requested information. Keep this information in a safe place as a permanent record of your purchase to aid in identification in case of theft or loss, and a copy of your sales receipt as a proof of purchase if warranty service is needed.

MODEL NUMBER

SERIAL NUMBER

DATE PURCHASED

PURCHASED FROM

Warranty service can only be performed by a Samsung Authorized Service Center. If you should require warranty service, provide the above information with a copy of your sales receipt to the Samsung Authorized Service Center. For service assistance and the location of the nearest service center please call **1-800-10-SAMSUNG (726-7864)**, **1-800-3-SAMSUNG (726-7864)**, **1-800-8-SAMSUNG (726-7864)**, **02-5805777** or go on line to www.samsung.com

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SETTING UP YOUR MICROWAVE OVEN

1. Place the oven on a flat, sturdy surface and plug the cord into a grounded outlet. Once plugged in, the display on your oven will show:



88:88

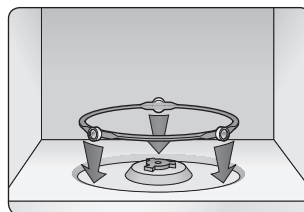
If oven left untouched for about 10 seconds, display will show : 12:00

-  Make sure there is adequate ventilation for your oven by leaving at least four inches of space behind, above, and to the side of the oven.

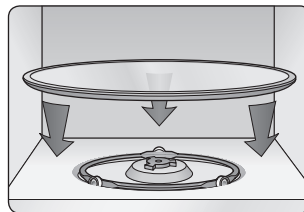
2. Open the oven door by pressing the button below the control panel.

3. Wipe the inside of the oven with a damp cloth.

4. Place the pre-assembled ring in the indentation in the center of the oven.

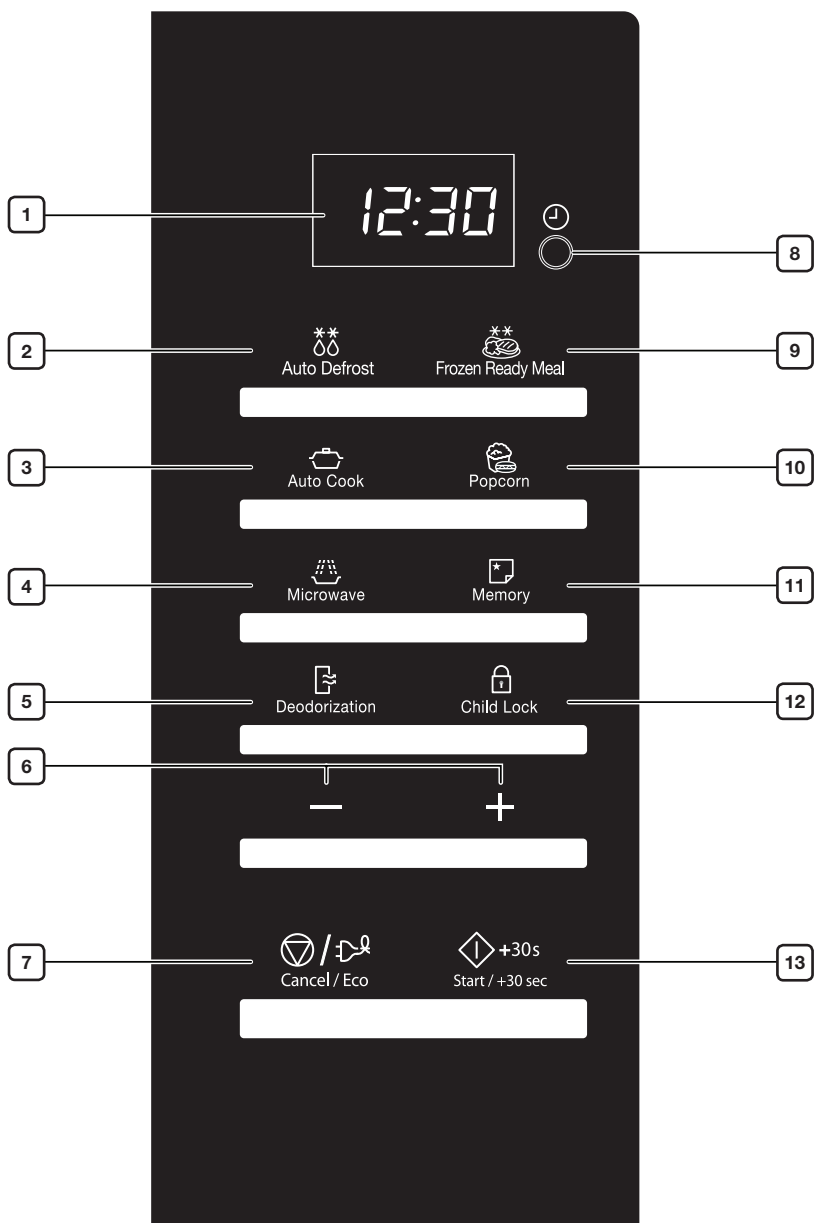


5. Place the glass tray on top of the ring so that the three glass tabs in the center of the tray fit securely into the tabs on the floor of the oven.



CONTROL PANEL BUTTONS

- See next page for more information.



YOUR NEW MICROWAVE OVEN

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1	Display	
2	Auto Defrost Sets weight of food to be defrosted.	p.23
3	Auto Cook Instant settings to cook popular foods.	p.21
4	Microwave Press this pad to set power level other than high.	p.18
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6	Up (+) / Down (–) Button Cook time, weight and serving size.	
7	Cancel/Eco	p.19
8	Clock Setting Sets current time.	p.17
9	Frozen Ready Meal	p.20
10	Popcorn	p.22
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12	Child Lock	p.25
13	Start/+30 sec	p.18

operation

SETTING THE TIME

Your microwave oven has an inbuilt clock. When power is supplied, “:0”, “88:88” or “12:00” is automatically displayed on the display. Please set the current time.

You must set the clock:

- When you first install your microwave oven
- After a power failure



Do not forget to reset the clock when you switch to and from summer or winter time.

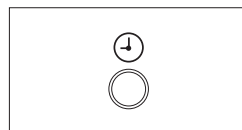


Auto energy saving function

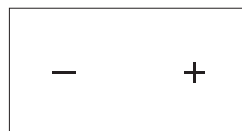
If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and Clock will be displayed after 25 minutes.

Oven Lamp will be turned off after 5 minutes with door open condition.

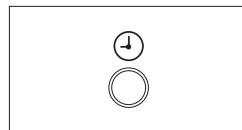
1. Press the (⌚) button to set the time.



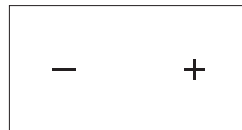
2. Press the (—) and (+) buttons to set the hour.



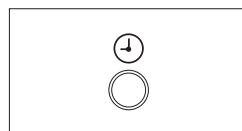
3. Press the (⌚) button.



4. Press the (—) and (+) buttons to set the minute.



5. Press the (⌚) button.



COOKING/REHEATING

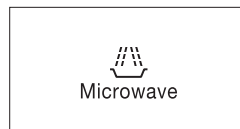
The following procedure explains how to cook or reheat food.

Always check your cooking settings before leaving the oven unattended.

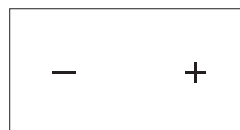
First, place the food in the centre of the turntable. Then, close the door.

1. Press the  button.

Result : The 750 W (maximum cooking power) indications are displayed:
Select the appropriate power level by pressing the  button again until the corresponding wattage is displayed. Refer to the power level table.

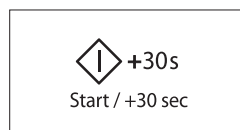


2. Set the cooking time by pressing the  and  buttons as required.



3. Press the  button.

Result : The oven light comes on and the turntable starts rotating.
Cooking starts and when it has finished the oven beeps four times.



 **Never** switch the microwave oven on when it is empty.

 If you wish to heat a dish for a short period of time at maximum power (750 W), simply press the **+30 sec** button once for each 30 seconds of cooking time. The oven starts immediately.

POWER LEVELS

You can choose among the power levels below.

Power level	Output
HIGH	750 W
MEDIUM HIGH	600 W
MEDIUM	450 W
MEDIUM LOW	300 W
DEFROST	180 W
LOW/KEEP WARM	100 W

 If you select higher power level, the cooking time must be decreased.

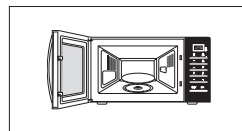
 If you select lower power level, the cooking time must be increased.

STOPPING THE COOKING

You can stop cooking at any time to check the food.

1. To stop temporarily;
Open the door and press (◀) again.

Result : Cooking stops. To resume cooking, close the door and press (▶) again.



2. To stop completely;
Press the (▶) button.

Result : The cooking stops. If you wish to cancel the cooking setting, press the **Cancel** (▶) button again.



 You can cancel any setting before you start cooking by simply pressing **Cancel** (▶).

ADJUSTING THE COOKING TIME

You can increase the cooking time by pressing the **+30 sec** button once for each 30 seconds to be added.

Press the **+30 sec** button once for each 30 seconds to be added.



USING THE DEODORIZATION FEATURE

Use this feature after cooking odorous food or when there is a lot of smoke in the oven interior.

Press the **Deodorization** (≡) button after you have finished cleaning. you will hear four beeps.



 The deodorization time has been specified as 5 minutes. It increases by 30 seconds whenever the **+30 sec** button is pressed.

 The maximum deodorization time is 15 minutes.

SETTING THE ENERGY SAVE MODE

The oven has an energy save mode. This facility saves electricity when the oven is not in use.

- Press the **Eco** (⏻) button.
- To remove energy save mode, open the door and then display shows current time. The oven is ready for use.



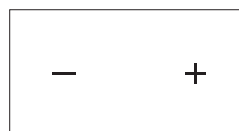
USING THE FROZEN READY MEAL FEATURE

The frozen ready meal feature has pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the number of servings by pressing the (—) and (+) buttons. First, place the food in the centre of the turntable and close the door.

1. Select the type of food that you are cooking by pressing the **Frozen Ready Meal**  button.



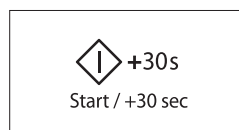
2. Select the size of the serving by pressing (—) and (+) buttons. (Refer to the table on the side.)



3. Press the (◀▶) button.

Result : Cooking starts. When it has finished.

- 1) The oven beeps four times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.



 If you select lower power level, the cooking time must be increased.

FROZEN READY MEAL SETTINGS

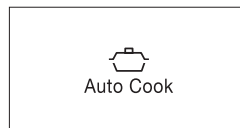
The following table presents the various frozen ready meal programmes, quantities, standing times and appropriate recommendations.

Item	Weight	Remarks
Frozen Ready Meal	230-290 g 290-340 g	Remove package from outer wrapping and follow package instructions for covering and standing. After cooking, let stand 1-3 min.

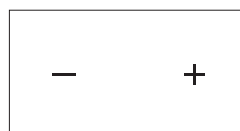
USING THE AUTO COOK FEATURE

The auto cook feature has three pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the number of servings by pressing the (—) and (+) buttons. First, place the food in the centre of the turntable and close the door.

1. Select the type of food that you are cooking by pressing the **Auto Cook** (🍲) button one or more times.



2. Select the size of the serving by pressing the (—) and (+) buttons. (Refer to the table on the side)



3. Press the (⏏) button.

Result : Cooking starts. When it has finished.

- 1) The oven beeps four times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.



 Use only recipients that are microwave-safe.

AUTO COOK SETTINGS

The following table presents the various auto cook programmes, quantities, standing times and appropriate recommendations.

Item	Weight	Remarks
1. Potato	1 ea	• Prick each potato several times with fork. • Place on turntable in spoke-like fashion. • Remove from oven, wrap in foil and let stand 3-5 min.
	2 ea	
	3 ea	
	4 ea	
2. Fresh Vegetables	1 serv	• Place the vegetables into a casserole and add a small amount of water(2-4 Tbsp). Cover during cooking and stir before standing.
	2 serv	
	3 serv	
	4 serv	
3. Boil Water	0.5 cup	• Measure liquid; pour into microwave-safe container that is 2 times larger than amount of liquid. Example: For 1 cup liquid use a 2 cup or larger dish. • Stir well before and after heating to prevent boil over.
	1 cup	
	2 cups	

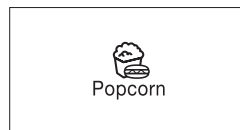
USING THE POPCORN FEATURE

With the popcorn feature, the cooking time is set automatically.

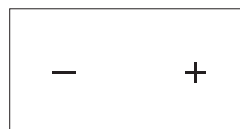
You can adjust the number of servings by pressing the (—) and (+) buttons.

First, place the food in the centre of the turntable and close the door.

1. Press the **Popcorn** (🍿) button.



2. Select the size of the serving by pressing the (—) and (+) buttons. (Refer to the table on the side)



3. Press the (⏏) button.

Result : Cooking starts. When it has finished.

- 1) The oven beeps four times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.



Use only recipients that are microwave-safe.

Item	Weight	Remarks
Popcorn	100g 85-100g	• Use one microwave-only bag of popcorn. • Use caution when removing and opening hot bag from oven.

USING THE AUTO DEFROST FEATURE

To thaw frozen food, set the weight of the food and the microwave automatically sets the defrosting time, power level and standing time.

 Use only recipients that are microwave-safe.

First, place the frozen food in the centre of the turntable and close the door.

1. Press the **Auto Defrost** (**) button.

Result : The following indication is displayed : 

**

Auto Defrost

2. Select the food weight by pressing () and () buttons.
It is possible to set up to a maximum of 2.6 kg.

— +

3. Press the  button.

Result :

- Defrosting begins.
- The oven beeps half way through defrosting to remind you to turn the food over.
- Press  button again to finish defrosting.

 +30s
Start / +30 sec

 See page 28 for the Auto Defrosting Guide.

 You can also defrost food manually. To do so, select the microwave cooking/reheating function with a power level of 180 W. Refer to the section entitled "Cooking/Reheating" on page 18 for further details.

USING THE MEMORY FEATURE

If you often cook or reheat the same types of dishes, you can store the cooking times and power levels in the oven's memory, so that you do not have to reset them each order.

You can store two different setting.

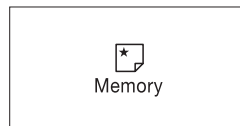
Storing the settings.

1. To programme the...

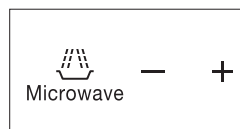
First setting
Second setting

Then press the  button

Once (Display is P1)
Twice (Display is P2)



2. Set your cooking programme as usual (cooking time and power level) see if necessary.



3. Press the button.

Result : Your setting are now stored in the oven's memory.



Using the settings.

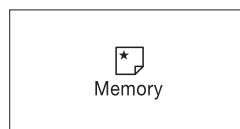
First, place the food in the centre of the turntable and close the door.

1. To select the...

First setting
Second setting

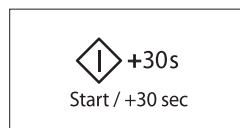
Then press the  button

Once (Display is P1)
Twice (Display is P2)



2. Press the button.

Result : The food is cooked as requested.



SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

1. Press the  and  buttons at the same time.

Result :

- The following indication is displayed.

OFF

- The oven will not beep each time you press a button.



2. To switch the beeper back on, press the  and  buttons again at the same time.

Result :

- The following indication is displayed.

On

- The oven operates with the beeper on again.



USING THE CHILD LOCK FEATURE

Your microwave oven is fitted with a special child lock programme, which enables the oven to be “locked” so that children or anyone unfamiliar with it cannot operate it accidentally.

The oven can be locked at any time.

1. Press the **Child Lock**  button for one second.

Result :

- The oven is locked (no functions can be selected).

L

- The display shows “L”.


Child Lock

2. To unlock the oven, press the **Child Lock**  button for one second.

Result : The oven can be used normally.


Child Lock

cooking instructions

COOKING UTENSILS

Recommended use

- **Glass and glass-ceramic bowls and dishes** - Use for heating or cooking.
- **Microwave grilling dish** - Use to grill the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your grilling dish.
- **Microwavable plastic wrap** - Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- **Wax paper** - Use as a cover to prevent spattering.
- **Paper towels and napkins** - Use for short-term heating and covering; they absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and can catch fire.
- **Paper plates and cups** - Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and can catch fire.
- **Thermometers** - Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven.

Limited use

- **Aluminum foil** - Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.
- **Ceramic, porcelain, and stoneware** - Use these if they are labeled "Microwave Safe" If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.
- **Plastic** - Use only if labeled "Microwave Safe" Other plastics can melt.
- **Straw, wicker, and wood** - Use only for short-term heating, as they can be flammable.

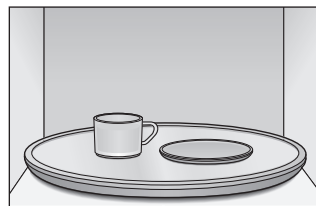
Not recommended

- **Glass jars and bottles** - Regular glass is too thin to be used in a microwave, and can shatter.
- **Paper bags** - These are a fire hazard, except for popcorn bags that are designed for microwave use.
- **Styrofoam plates and cups** - These can melt and leave an unhealthy residue on food.
- **Plastic storage and food containers** - Containers such as margarine tubs can melt in the microwave.
- **Metal utensils** - These can damage your oven. Remove all metal before cooking.

TESTING UTENSILS

If you are not sure whether a dish is microwave-safe or not, you can perform this test:

1. Fill a 1 cup glass measuring cup with water and put it inside your oven, next to the dish you want to test.



2. Press the **+30 Sec.** button.

3. Press the **Start** button.

Once to heat them for 30 seconds at high power. The water should be warm and the dish you are testing should also be warm. If the dish is cold, then it is not absorbing microwave energy and is not acceptable for use in the microwave.

Auto defrosting guide

- Follow the instructions below when defrosting different types of food.

Food	Amount	Procedure
Roast Beef, Pork	1.13 - 2.6 kg	Start with the food placed fat side down. After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil.
Steaks, Chops, Fish	0.23 - 1.36 kg	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow flat pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered, for 5-10 minutes.
Ground Meat	0.23 - 1.36 kg	After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil, for 5-10 minutes.
Whole Chicken	1.13 - 2.6 kg	Remove giblets before freezing poultry. Start defrosting with the breast side down. After the first stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil. After the second stage, again shield any warm portions with narrow strips of aluminum foil. Let stand, covered, for 30-60 minutes in the refrigerator.
Chicken Pieces	0.23 - 1.36 kg	After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10-20 minutes.



Check foods when the oven signals. After the final stage, small sections may still be icy; let them stand to continue thawing. Do not defrost until all ice crystals have thawed. Shielding roasts and steaks with small pieces of foil prevents the edges from cooking before the center of the food has defrosted.



Use narrow, flat, smooth strips of aluminum foil to cover the edges and thinner sections of the food.

COOKING GUIDE

Guide for cooking meat in your microwave

- Place meat on a microwave-safe roasting rack in a microwave-safe dish.
- Start meat fat-side down. Use narrow strips of aluminum foil to shield any bone tips or thin meat areas.
- Check the temperature in several places before letting the meat stand the recommended time.
- The following temperatures are removal temperatures. The temperature of the food will rise during the standing time.

Food	Cook Time/Power Level	Directions
Roast Beef Boneless Up to 1.8 kg.	Cooking Time: 4-7 min. 454 g. for 46 °C - Rare 8-10 min. 454 g. for 49 °C - Medium 12-15 min. 454 g. for 63 °C - Well Done Power Level: High(0) for first 5 min., then Medium(5).	Place roast fat-side down on roasting rack. Cover with wax paper. Turn over when cooking time is half up. Let stand 10 min.

Guide for cooking poultry in your microwave

- Place poultry on a microwave-safe roasting rack in a microwave-safe dish.
- Cover poultry with wax paper to prevent spattering.
- Use aluminum foil to shield bone tips, thin meat areas, or areas that start to overcook.
- Check the temperature in several places before letting the poultry stand the recommended time.

Food	Cook Time/Power Level	Directions
Whole Chicken Up to 1.8 kg.	Cooking Time: 7-10 min. 454 g. 77-82 °C Power Level: High (Hi)	Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.
Chicken Pieces Up to 907 g.	Cooking Time: 6-9 min. 454 g 82 °C dark meat 77 °C light meat Power Level: High (Hi)	Place chicken bone-side down on dish, with the thickest portions towards the outside of the dish. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.

Guide for cooking seafood in your microwave

- Cook fish until it flakes easily with a fork.
- Place fish on a microwave-safe roasting rack in a microwave-safe dish.
- Use a tight cover to steam fish. A lighter cover of wax paper or paper towel provides less steaming.
- Do not overcook fish; check it at minimum cooking time.

Food	Cook Time/Power Level	Directions
Steaks Up to 680 g.	Cooking Time: 6-10 min. 454 g. Power Level: Medium-High(7).	Arrange steaks on roasting rack with meaty portions towards the outside of rack. Cover with wax paper. Turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 3-5 min.
Fillets Up to 680 g.	Cooking Time: 5-7 min. 454 g Power Level: High (Hi)	Arrange fillets in a baking dish, turning any thin pieces under Cover with wax paper. If over 13 mm thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 2-3 min.
Shrimp Up to 680 g.	Cooking Time: 4-6 min. 454 g. Power Level: High (Hi)	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 min.

Guide for cooking eggs in your microwave

- Never cook eggs in the shell, and never warm hard-cooked eggs in the shell; they can explode.
- Always pierce whole eggs to keep them from bursting.
- Cook eggs just until set; they become tough if overcooked.

Guide for cooking vegetables in your microwave

- Vegetables should be washed just before cooking. Often, no extra water is needed. If dense vegetables such as potatoes, carrots and green beans are being cooked, add about $\frac{1}{4}$ cup water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger ones.
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over after half the cooking time.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish and the tips toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, squash, eggplant, etc, should have their skin pricked in several spots before cooking to prevent them from bursting.
- For more even cooking, stir or rearrange whole vegetables halfway through the cooking time.
- Generally, the denser the food, the longer the standing time. (Standing time refers to the time necessary for dense, large foods and vegetables to finish cooking after they come out of the oven.) A baked potato can stand on the counter for five minutes before cooking is completed, while a dish of peas can be served immediately.

RECIPES

Beef and barley stew

700 g beef, cut in dices of 1.8 cm

1/2 cup minced onion

3 tablespoons flour

1 tablespoon Worcestershire sauce

2 medium carrots cut into sticks of about 5x2 cm (approx 1 cup)

300 ml beef stock (canned)

½ cup barley *

1 bay leaf

¼ teaspoon pepper

1 ½ cups frozen peas (thawed)

1 teaspoon Maggi stock

½ teaspoon salt

1. In a 2-quart casserole, combine beef, onion, flour, and Worcestershire sauce; mix well. Cover with lid. Cook at High for minutes until beef is no longer pink, stirring once.
2. Stir in beef broth, carrots, barley, bay leaf, and pepper. Cover with lid. Cook at Medium for 1 to 1½ hours until carrots and beef are tender, stirring 2 to 3 times.
3. Stir in peas. Cover with lid. Cook at Medium for 10 minutes. Leave to stand for 10 minutes. Remove bay leaf before serving. Makes 6 servings

* can be replaced with canned mushroom slices.

Broccoli and cheese casserole

¼ cup butter or margarine

¼ cup chopped onion

1½ Tbs. flour

½ tsp. salt

¼ tsp. dry mustard

1/8 tsp. pepper

1½ cups milk

¼ cup chopped red pepper

0.23 kg. (2 cups) cheddar cheese, shredded

2 cups frozen chopped broccoli (thawed)

4 cups cooked spiral shaped pasta (0.23 kg. dry)

1. In a 2-quart casserole, cook butter and onion at High for 2-3 minutes until onion is soft, stirring once.
2. Add flour, salt, mustard, and pepper; mix well. Cook at High for 60-90 seconds until mixture boils. Stir in milk until smooth.
3. Stir in red pepper. Cook at High for 3-5 minutes until mixture boils and thickens slightly, stirring twice. Stir in cheese until melted.
4. Add broccoli and pasta, mix well. Cover with lid. Cook at High for 4 to 6 minutes until heated through, stirring once. Stir before serving. Makes 6 servings.

Warm potato salad

Coriander potatoes

1 kg white or red potatoes, halved

¼ cup minced onion

1 garlic clove

1 ½ cups coriander

1 ½ teaspoons salt

1/3 cup extra pure olive oil

Black pepper to taste

1. Place the potatoes in a 2-litre pot with ¼ cup water, cover with lid and cook on high power level until the potatoes are tender, from 10 to 12 minutes. Mix once.
2. Drain off half the water and put the potatoes aside.
3. Mince the onion, garlic, coriander, salt and olive oil and add to the potatoes, stirring with a spatula.
4. Cover and cook on high power level for 3 minutes, serve warm with a little ground black pepper.
5. If wished, add 1/8 cup of white wine to the coriander mixture.

* Makes 6 servings

Black bean soup

1 cup minced onion

1 garlic clove, finely chopped

1 cup fried or pureed black beans

1 cup whole black beans, drained

1 ½ cups fried crushed tomato

3 cups chicken stock

1 teaspoon salt

½ cup corn grains

1 sprig coriander

1. Place the onion and garlic in a deep pot with a capacity of 3 litres, cover with lid and cook on high power level for 3-5 minutes until tender.
2. Add the beans, tomato, stock and salt, mix well.
3. Cook on high power level without lid for 10 minutes, mix and add the corn grains, cook for 7 more minutes on high power level. Mix thoroughly. Makes approximately 2 litres. We recommend serving half the recipe due to the large quantity obtained.

COOKING TECHNIQUES

Stirring

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

Arrangement

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place thin or delicate parts toward the center of the turntable.

Shielding

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil.

Larger amounts can damage your oven.

Turning

Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large items such as roasts.

Standing

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after the oven stops. Let foods stand to complete cooking, especially foods such as roasts and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well and test the temperature before serving.

Adding Moisture

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help it cook.

GENERAL TIPS

- Dense foods, such as potatoes, take longer to heat than lighter foods. Foods with a delicate texture should be heated at a low power level to avoid becoming tough.
- Altitude and the type of cookware you are using can affect cooking time. When using a new recipe, use the minimum cooking time and check the food occasionally to prevent overcooking.
- Foods with a non-porous skin or shell, such as potatoes, eggs, or hot dogs, should be pierced to prevent bursting.
- Frying with heating oil or fat is not recommended. Fat and oil can suddenly boil over and cause severe burns.
- Some ingredients heat faster than others. For example, the jelly inside a jelly doughnut will be hotter than the dough. Keep this in mind to avoid burns.
- Home canning in the microwave oven is not recommended because all harmful bacteria may not be destroyed by the microwave heating process.
- Although microwaves do not heat the cookware, the heat is often transferred to the cookware. Always use pot holders when removing food from the microwave and instruct children to do the same.

cookware guide

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.

Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.

The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-Safe	Comments
Aluminium foil	✓ X	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Browning plate	✓	Do not preheat for more than eight minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	X	May catch fire.
• Recycled paper or metal trims	X	May cause arcing.
Glassware		
• Oven-to-table ware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.

Cookware	Microwave-Safe	Comments
Metal - Dishes - Freezer bag twist ties	X X	May cause arcing or fire.
Paper - Plates, cups, napkins and Kitchen paper - Recycled paper	✓ X	For short cooking times and warming. Also to absorb excess moisture. May cause arcing.
Plastic - Containers - Cling film - Freezer bags	✓ ✓ ✓ X	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic. Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape. Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ : Recommended

✓ X : Use Caution

X : Unsafe

appendix

TROUBLESHOOTING GUIDE

Before you call a repair person for your oven, check this list of possible problems and solutions.

Neither the oven's display nor the oven operate.

- Properly insert the plug into a grounded outlet.
- If the outlet is controlled by a wall switch, make sure the wall switch is turned on.
- Remove the plug from the outlet, wait ten seconds, then plug it in again.
- Reset the circuit breaker or replace any blown fuse.
- Plug another appliance into the outlet; if the other appliance doesn't work, have a qualified electrician repair the outlet.
- Plug the oven into a different outlet.

The oven's display works, but the power won't come on.

- Make sure the door is closed securely.
- Check to see if packing material or other material is stuck to the door seal.
- Check for door damage.
- Press Cancel twice and re-enter all cooking instructions.

The power goes off before the set time has elapsed.

- If there has not been a power outage, remove the plug from the outlet, wait ten seconds, then plug it in again. If there was a power outage, the time indicator will display "88:88". Reset the clock and any cooking instructions.
- Reset the circuit breaker or replace any blown fuse.

The food is cooking too slowly.

- Make sure the oven is on its own 12 amp circuit line.
Operating another appliance on the same circuit can cause a voltage drop. If necessary, move the oven to its own circuit.

You see sparks or arcing.

- Remove any metallic utensils, cookware, or metal ties. If using foil, use only narrow strips and allow at least one inch between the foil and interior oven walls.

The turntable makes noises or sticks.

- Clean the turntable, roller ring and oven floor.
- Make sure the turntable and roller ring are positioned correctly.

Using your microwave causes TV or radio interference.

- This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.



If the oven is set more than 20 minutes at 80, 90 or 100 percent power level, after the first 20 minutes the power level will automatically adjust itself to 70 percent power to avoid overcooking.

CARE AND CLEANING

Follow these instructions to clean and care for your oven.

- Keep the inside of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently.
- Wipe up spills immediately. Use a damp cloth and mild soap. Do not use harsh detergents or abrasives.
- To help loosen baked on food particles or liquids, heat two cups of water (add the juice of one lemon if you desire to keep the oven fresh) in a four-cup measuring glass at High power for five minutes or until boiling. Let stand in the oven for one or two minutes.
- Remove the glass tray from the oven when cleaning the oven or tray. To prevent the tray from breaking, handle it carefully and do not put it in water immediately after cooking. Wash the tray carefully in warm sudsy water or in the dishwasher.
- Clean the outside surface of the oven with soap and a damp cloth. Dry with a soft cloth. To prevent damage to the operating parts of the oven, don't let water seep into the openings.
- Wash the door window with very mild soap and water. Be sure to use a soft cloth to avoid scratching.
- If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.
- Never operate the oven without food in it; this can damage the magnetron tube or glass tray. You may wish to leave a cup of water in the oven when it is not in use to prevent damage if the oven is accidentally turned on.

SPECIFICATIONS

Model Number	ME86V-BBH
Oven cavity	23 liter
Controls	6 power levels, including defrost
Timer	90 minutes
Power source	220 VAC, 60 Hz
Power output	750 Watts
Power Consumption	1200 Watts
Outside dimensions	489 X 275 X 374 mm
Oven cavity dimensions	330 X 211 X 324 mm
Net/gross weight	11.3 / 12.5 kg

memo

memo

memo



QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRALIA	1300 362 603	www.samsung.com
NEW ZEALAND	0800 SAMSUNG (0800 726 786)	
CHINA	400-810-5858	
HONG KONG	(852) 3698 4698	www.samsung.com/hk (Chinese) www.samsung.com/hk_en (English)
INDIA	1800 1100 11 3030 8282 1800 3000 8282 1800 266 8282	www.samsung.com
INDONESIA	0800-112-8888 021-5699-7777	
JAPAN	0120-327-527	
MALAYSIA	1800-88-9999	
PHILIPPINES	1-800-10-SAMSUNG(726-7864) for PLDT 1-800-3-SAMSUNG(726-7864) for Digitel 1-800-8-SAMSUNG(726-7864) for Globe 02-5805777	
SINGAPORE	1800-SAMSUNG(726-7864)	
THAILAND	1800-29-3232 02-689-3232	
TAIWAN	0800-329-999 0266-026-066	
VIETNAM	1 800 588 889	

Code No.: DE68-03893T